



We want you to ENJOY EVERY DROP!

The gentle art of opening a bottle of bubbly that is sealed with a crown seal ... is akin to the gentle art of easing out a cork

- have the bottle well chilled (3-4°C) and on a flat surface
- firstly, cut the label strip just below the bottom edge of the rim on both sides of the neck
- then, carefully lift the crown seal just breaking the seal so some gas escapes ... you will hear a little, soft, hiss...sss...wait a few seconds
- and then, gently turn the bottle approx. 90 degrees and again carefully lift the crown seal ... another soft hiss- wait a few seconds
  - a final rotation and lift the crown seal off!
- And voila! A beautifully opened bottle, with no gushing.



HONEY · MOON · VINEYARD

## **HONEY MOON ADELAIDE HILLS BLANC DE BLANCS BRUT 2021**

### ***Technical and tasting notes***

**Grapes** – All Adelaide Hills Chardonnay: 57% from Kuitpo; 29% from Piccadilly; plus 14% reserve wine ex magnums and bottles going back to 2004.

**2021 Vintage** – the growing season started well with a warm early spring, which promoted good flowering and fruit set, resulting in crop levels returning to normal levels. The summer months were the coolest in the last 10 years, with no heat waves. The final stages of ripening were slowed by cool summer temperatures allowing good flavour development and acid retention. Overall, the season ended up being about 2-3 weeks later than usual. The dry and mild weather during ripening and at harvest was tailor-made for producing elegant Chardonnay for sparkling wine.

**Winemaking** – Grapes hand harvested then whole bunch pressed; only the cuvée juice (first 500L per tonne) used; clarified juice fermented in old French oak barriques\*; partial malo-lactic fermentation (only for the barriques with Kuitpo fruit); the wine was then allowed time to age in barrel and on yeast lees for 10 months before tirage bottling on 11 March 2022. The reserve components, from the 2012 and 2004 vintages, which had previously undergone the same winemaking process, had been maturing on light lees in bottle, developing complexity, were added before the tirage stage (involving a laborious process of emptying lots of magnums and bottles).

*\* The use of old (6 to 12 years' usage) French oak barrels is to enhance flavour complexity, ability to age gracefully and texture. There is no oak character pick-up from this part of the process.*

**Disgorgement** – by hand, on demand, or in small batches. This means that the wine remains in contact with the yeast lees, under cool cellaring conditions, for as long as possible – with all the benefits that this brings. All subsequent processes, such as bottle dressing, are hand-done by us.

**Time on lees** – tirage-bottled 11/3/22, thus 21 months on lees (at the time of writing these notes). The year and month of disgorgement is written on each label enabling the time on lees to be worked out.

**Dosage** – 5.8 g/L

**Technical details** – Alc = 12.0 %; TA 8.4 g/L; pH 3.03.

**Total production** – only 950 bottles, plus 12 magnums

**Handling** – we have chosen to use a stainless steel crown seal closure to avoid cork taint issues. Please open slowly, in the same way one would open a sparkling wine or champagne that is closed with a cork. As the contents of the bottle are held under pressure, care should be taken to avoid scratching or damaging and therefore weakening the bottle.

**Tasting and Serving Notes** – *Appearance*: pale light yellow with a green hue and fine bead. *Aroma*: Subtle lemon-lime citrus aromas mingle with green apples, lively and fresh. *Palate*: aperitif style, with flavours of fresh lemons and granny smith apples. The light creamy texture and refreshing mousse builds pleasantly on the palate, integrating flavour and acid to give a lingering and dry finish. *Serving and food matching*: Serve well-chilled with light cuisine such as sashimi, sushi, seafood (great with fresh oysters), salads and white meats.